



DOMAINE A. CAILBOURDIN
PROPRIÉTAIRE A MALTAVERNE

Pouilly-Fumé

Cuvée de Boisfleury

The special terroir of this plateau, a mixture of silica sand and limestone, brings a vivacity to this cuvee and a freshness that is appreciated in our wines when young. Aromas are very expressive from the very first year and are essentially fruity citrus (grapefruit), passion fruit, as well as floral (rose petals and white flowers). This young vineyard bestows Cuvée de Boisfleury with a light structure that marries easily with many meals: fish and seafood of course, but it is equally delicious with white meats and certain cured meats and also makes a delightful aperitif.

Cuvée de Boisfleury is an easy to drink Pouilly-Fumé, fruity, elegant and beautifully feminine.



• Technical Information

Grape Variety: Sauvignon Blanc.

Age of vines: 6 to 18 years-old.

Soil: Siliceous alluvial on a limestone subsoil.

Vineyard Management:

- Regular plowing throughout the year.
- Rationalized phytosanitary treatments.
- Disbudding and leaf thinning to naturally enhance grape ripeness.

Vinification:

- Immediate pressing with pneumatic press, no prefermentation maceration.
- Static racking of the must.
- Thermoregulated fermentation using indigenous yeasts to highlight the qualities of our terroir.

No malolactic fermentation in order to preserve its freshness. Long maturation in tanks on its fine lees. Bottled the year following the harvest.

Analysis: (varies according to vintage)

Degree alcohol: 12.5° to 13° Total Acidity: 4.5 to 5.5 g/l

Residual sugars: 1 to 2 g/l SO2 free : 20 to 25 mg/l

Press: - « Coup de Cœur » Cuisine et Vins de France (Spécial Vins de septembre 2006)

- Guide Hachette (Every year since 1995, 2001: « coup de cœur »)
- Guide des Sommeliers
- Gault et Millau
- Revue du Vin de France
- Decanter Magazine (GB)
- VINO Magazine 2005
- Guide Hugh Johnson (2000)
- **Silver medal at Concours General de Paris 2006, 2007 and 2008**

Ideal serving temperature: 10° C